

Charred Red Pepper Salsa

Description:

Serving Size: 1.2 KG

Categories: Sauce

Cost Per Serving	
\$	3.38

Action **Date** **Initials**

Created: 7/16/2012 CR

Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
1.000	kg	Red bell peppers (5)		20-100000841
0.060	kg	Garlic	minced	20-100000869
0.090	kg	Scallions	sliced	20-100000836
0.250	kg	Tomato concasse	see sub recipe	50-100000103
0.475	lt	Tomato sauce	see sub recipe	50-100000017
0.001	kg	Cayenne pepper		20-100001272
0.045	lt	Extra virgin olive oil		20-100001607
0.015	lt	Sherry vinegar		20-100014968
0.015	kg	Italian parsley	chopped	20-100000839
0.025	kg	Salt		20-100001323
0.004	kg	Black pepper		20-100001295

Method of Preparation:

- Roast, peel and seed the red peppers.
- Cut into small dice.
- Sweat (cook without color) the scallions and garlic in a pan until the scallions are tender.
- Add the red bell peppers and tomato concasse and simmer for 3 minutes.
- Add the tomato sauce, a pinch of cayenne and simmer for 5 minutes.
- Once cooked add the olive oil, sherry vinegar and chopped parsley
- Season to taste with salt and black pepper.